



PARKERS BLUE ASH GRILL

CHRISTMAS EVE DINNER MENU



STARTERS

Wild Caught Shrimp Cocktail - 11

Organic Cornacopia horseradish chili sauce

Pan Seared Bacon Wrapped Scallops - 12

With a whole grain mustard butter sauce

Crab Cakes - 9.5

Lump crab, lightly breaded, pan-seared, roasted corn tomatillo salsa, and remoulade sauce

Shrimp & Roasted Tomato Bruschetta - 11

Shrimp sauteed with white wine, lemon butter, garlic, parsley, and tomato on grilled oven roasted tomato crostini

SALADS

Parkers Chopped Salad - 6.5

Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing

Parkers Caesar - 5

ENTREES

Roasted Angus Prime Rib of Beef

One Pound - 28 12 oz - 23

Our Specialty. *Certified Angus Beef*[®] slow-roasted for tenderness, seasoned with our special blend of herbs, with your choice of Idaho mashed potatoes, or baked potato

Filet Mignon - 32

Choice 7 ounce filet, served with bernaise sauce and Fontina potatoes au gratin

Cedar-Planked Salmon - 22

Hearth-oven roasted, fresh seasonal vegetable, white wine butter sauce

New York Strip - 34

14oz Charcoal-grilled, grain-fed strip steak choice of Fontina potatoes au gratin or fresh vegetable, bernaise sauce

Crab-Stuffed Shrimp - 25

Idaho mashed potatoes, lobster butter sauce

Gerber Amish Farms Roasted Chicken - 19

Toasted barley mascapone "risotto", herb veloute